

# STR

BARSTRONOMY

*Schwabian Genuss*

**APERITIF** 0.2 l

**Aperol Spritz** 8.5 €

Aperol | Prosecco | Orange | Soda

**Hugo Classic** 8.5 €

Prosecco | Holdunder | Minze | Soda

Prosecco | elder | mint | soda

**Lillet Berry** 8.5 €

Lillet | Beeren-Limo | Minze

Lillet | berry limo | mint

**Le Gurk** 10 €

Dry Gin | Holunder | Gurke | Limette | Soda

Dry Gin | elder | cucumber | lime | soda

**Rosato Bella** 9 €

Ramazzotti Rosato | Wild Berry-Limo | Minze

Ramazzotti Rosato | wild berry limo | mint

**Negroni By Adina** 0.1 l | 9 €

London Dry Gin | Antica Formula | Campari

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## SEKT | PROSECCO | CHAMPAGNER SPARKLING WINE

	0.1 l	0.75 l
<b>Kessler Hochgewächs -Chardonnay Brut-</b> Birne, Quitte, Apfel Pear, quince, apple	9 €	49 €
<b>Kessler Rosé Cuvée</b> Rhabarber, Rose, Erdbeere Rhubarb, rose, strawberry	8 €	47 €
<b>Astoria Lounge Cuvée Brut</b> Feinfruchtiges Bouquet, Blüten- und Fruchtaromen Fine fruity bouquet, floral and fruit aromas	7 €	45 €
<b>R de Ruinart</b> Mineralik, Apfel, Brioche, Zitrus Mineral, apple, brioche, citrus		95 €
<b>Perrier-Jouët Grand Brut</b> Honigmelone, grüner Apfel, Melone Honeymelon, green apple, melon	12 €	82 €
<b>Dom Pérignon -2012er-</b> Champagner Prestige Cuvée Mirabelle, Nektarine, Birne Mirabelle, nectarine, pear		469 €

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## SIGNATURE COLLECTION

13 €

### Zacapa Old Fashioned

Rum | Mandarin | Schoko-Orangen Bitter  
Rum | mandarin | chocolate orange bitters

### Drunken Coconut

Rum | Kokoscreme | Ananas | Spicy Ginger  
Rum | coconut cream | pineapple | spicy ginger

### Adina Smash

Dry Gin | Belsazar Riesling | Williams No. One |  
Limette | Foam  
Dry gin | Belsazar Riesling | Williams No. One |  
lime | foam

### The Ordinary

Rum | Brombeerlikör | Limette | Ginger Ale |  
Foam  
Rum | blackberry liqueur | lime | ginger ale |  
foam

### Australian Mule

Vodka | Limette | Zucker | Gurke | Bitters |  
Spicy Ginger  
Vodka | lime | sugar | cucumber | bitters |  
spicy ginger

### Blueberry Smash

Vodka | Blueberrysirup | Limette | Ginger Ale  
Vodka | blueberry syrup | lime | ginger ale

### Gin Basil Highball

Gin | Basilikumsirup | Zitrone | Soda  
Gin | basil syrup | lemon | soda

### The Frenchman

Dry Gin | Gurke | Minze | Limette |  
Holunderblüte | Spicy Ginger  
Dry gin | cucumber | mint | lime |  
elderflower | spicy ginger

### The Brasilman

Cachaça | Limette | weißer Rohrzucker |  
Passionsfrucht  
Cachaça | lime | white cane sugar |  
passion fruit

### Dutch Mule

Ketel One Vodka | Limette |  
Spicy Ginger | Passionsfrucht  
Ketel One Vodka | lime |  
spicy ginger | passion fruit

### Mr. Old Chura

Mr. Chura Gin unfiltriert 49% | Eiweiß |  
Zitrone | Mandarinsirup  
Mr. Chura Gin unfiltered 49% | protein |  
lemon | tangerine syrup

### Mr. Chura's Lady

Mr. Chura Gin 40% | Blueberry Püree |  
Beerenlimonade | Limettensaft | Minze  
Mr. Chura Gin 40% | blueberry puree |  
berry lemonade | lime juice | mint

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## HOMEMADE DRINKS MINDFUL DRINKING 0.0%

10 €

### **Adina Star**

Orange | Limette | Erdbeerpüree | Ginger Ale  
Orange | lime | strawberry puree | ginger ale

### **Pick Me Up**

Maracuja | Orange | Limette | Minze | Blue Curaçao  
Passion fruit | orange | lime | mint | Blue Curacao

### **Berry Mosquito**

Heidelbeer Fruchtpüree | Minze | Limette | Wild Berry-Limo  
Blueberry fruit puree | mint | lime | wild berry limo

### **Sunset Circle**

Ananas | Maracuja | Orange | Grenadine  
Pineapple | passion fruit | orange | grenadine

### **Rosella Sour**

Vibrante Wermut | Grenadine | Zitrone | Wild Berry-limo  
Vibrante vermouth | grenadine | lemon | wild berry limo

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<b>BOURBON &amp; SINGLE MALT SCHOTCH WHISKY</b>	4 cl	<b>VODKA</b>	4 cl
Bulleit Bourbon -Kentucky-	9 €	Belvedere	12 €
Jack Daniel´s -Tennessee-	12 €	Grey Goose	12 €
Johnnie Walker Blue Label -Lowland-	28 €	Absolut Vodka	10 €
Glenkinchie 10y. -Lowland-	11 €	Ketel One	11 €
Dalwhinnie 15y. -Highland-	10 €	<b>RUM   RON</b>	4 cl
Cragganmore 12y. -Speyside-	10 €	Ron Zacapa 23 Centenario	9 €
Lagavulin 16y. -Islay-	18 €	Ron Zacapa XO	26 €
Ardbeg 10y. -Islay-	12 €	Botucal	14 €
Talisker 10y. -Isle Of Skye-	11 €	Havana Club 3y	8 €
Jura 18y. -Isle Of Jura-	16 €	Havana Club 7y	10 €
Glen Moray -Speyside-	18 €	Plantation „XO“ Extra Old, Barbados	11 €
Bowmore 15y. -Islay-	17 €	Bacardi Anejo Cuatro 4y	9 €
The Balvenie Caribbean Cask 14y. -Speyside-	12 €	Bacardi Carta Oro	8 €
Roe & Co Irish Whiskey	12 €		
Jameson Irish Whiskey	11 €		

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<b>GIN</b>	4 cl		
<b>Tanqueray No. Ten</b> Botanical: Grapefruit	10 €	<b>Mr. Chura – London Dry Gin 40%</b> Botanical: Zitrone   Ingwer   Fenchel Lemon   ginger   fennel	13 €
<b>Gin Sul</b> Botanical: Zitrone   Rosenblüten   Rosmarin Lemon   rose petals   rosemary	12 €	<b>Mr. Chura – Alchemy unfiltriert 49%</b> Botanical: Zitrone   Ingwer   Fenchel Lemon   ginger   fennel	13 €
<b>KI NO BI Kyoto Dry Gin</b> Botanical: Yuzu   Sansho Pfeffer Yuzu   Sansho pepper	12 €	<b>Gin Mare</b> Botanical: Rosmarin   Thymian Rosemary   thyme	13 €
<b>Monkey 47 -Schwarzwald Dry Gin-</b> Botanical: Angelikawurzel   Grapefruit Angelica Root   Grapefruit	12 €	<b>Satoshi Gin</b> Botanical: Orange   Pfirsich   Limette Orange   peach   lime	12 €
<b>Copperhead</b> Botanical: Koriander   Orangenschalen Coriander   orange peels	12 €	<b>Berkshire Dry Gin</b> Botanical: Kaffir Limette   Veilchen   Zitrus Kaffir Lime   violet   citrus	13 €
<b>GINSTR</b> Botanical: Zitrone   Rosmarin Lemon   rosemary	12 €	<b>Hendrick's Gin</b> Botanical: Gurke   Rose Cucumber   rose	13 €
<b>Star Of Bombay</b> Botanical: Pfeffer   Limette Pepper   lime	12 €	<b>The Illusionist Dry Gin</b> Botanical: Zitronengras   Cranberries   Macis Lemongrass   cranberries   mace	12 €
<b>Sipsmith</b> Botanical: Koriander   Süßholz   spanische Zitronenschalen Coriander   licorice   Spanish lemon peels	13 €	<b>Malfy Gin Originale</b> Botanical: Mediterrane Kräuter   Basilikum   Pink Grapefruit Mediterranean herbs   basil   pink grapefruit	12 €
<b>King Of Soho</b> Botanical: Zitrone   Pfeffer Lemon   pepper	12 €	<b>Pimp your Gin with Tonic</b> Thomas Henry Tonic Water	+ 2 €

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## GRAPPA | COGNAC | BRANDY

2 cl

Cà Dei Frati Grappa Di Amarone

12 €

Hennessy VS

10 €

Carlos No. 1 Primero

8 €

## EDELBRAENDE STEINHAUSER

4 cl

Alter Williams -Maulbeerfass-  
Old Williams Pear -Mulberry Cask-

9.5 €

Alte Mirabelle -Akazienfass-  
Old Yellow Plum -Acacia Cask-

9.5 €

Alte Zwetschge -Eichenfass-  
Old Plum -Oak Cask-

9.5 €

Williams No. One  
-Williams Pear-

8 €

Marille  
-Apricot-

8 €

Haselnuss  
-Hazelnut-

8 €

## BITTERS & LIKÖRE | LIQUEURS

5 cl | 7 €

Amaro Averna

Jägermeister

Ramazzotti Amaro

Sambuca - Molinari

Baileys - Irish Cream Original

Brombeer-Likör  
Blackberry Liqueur

Erdbeer-Rhabarber-Likör  
Strawberry Rhubarb Liqueur

## TEQUILA

2 cl 4 cl

Selva Negra  
100 % Agaven Spirituose

7 € 13 €

Don Julio Anejo

5 € 9 €

Don Julio Blanco

6 € 11 €

Pimp your Tequila

+ 2 €

Paloma

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## BIER | BEER

	0.3 l	0.5 l
Clausthaler Pils, 0,0% -alkoholfrei-	4 €	
Radeberger Pils, 4,8%	4 €	5.5 €
Schönbuch Naturtrüb, 4,8%	4 €	5.5 €
Schönbuch Hefeweizen -alkoholfrei-		5.5 €
Schönbuch Hefeweizen, 5,1%	4 €	5.5 €
Corona Extra	4 €	
Bundaberg Ginger Brew Australian -alkoholfrei-	4 €	

## SOFTGETRÄNKE | SOFT DRINKS

Coca Cola	0.2 l   3.5 €
Coca Cola Zero	
Fanta Orange	
Sprite	
<b>Granini Säfte &amp; Nektare</b>	0.2 l   3.5 €
Apfel, Ananas, Johannisbeere, Maracuja, Orange	
Apple, pineapple, currant, passion fruit, oranges	
<b>Thomas Henry</b>	0.2 l   3.5 €
Tonic Water, Spicy Ginger, Ginger Ale, Bitter Lemon, Wild Berry	
<b>Fever Tree</b>	0.2 l   4 €
Indian Tonic Water, Mediterranean Tonic	
<b>Vilsa</b>	0.25 l   3 €
<b>Mineralwasser Gourmet</b>	0.75 l   6 €
Medium, Still	
<b>Eistee</b>	
<b>Elephant Bay</b>	0,33 l   4 €
Granatapfel, Blueberry pomegranate, blueberry	
<b>Fuze tea</b>	0,33 l   4 €
Zitrone, Pfirsich Lemon, peach	
<b>Energy Drinks</b>	
<b>Red Bull</b>	0,25 l   4 €
<b>Silberpfeil</b>	0,25 l   4 €



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<b>WEISSWEIN   WHITE WINE</b>	<b>0.25 l</b>	<b>0.75 l</b>
<b>Riesling</b> Klumpp - Bruchsal Granny Smith Apfel, Zitrone, Aprikose, weißer Pfirsich Granny Smith apple, lemon, apricot, white peach	<b>10 €</b>	<b>29 €</b>
<b>Grauburgunder</b> Collegium Württemberg - Stuttgart Rotenberg Quitte, Honig, Karamell Quince, honey, caramel	<b>12 €</b>	<b>35 €</b>
<b>Sauvignon Blanc</b> Landerer - Baden Pfirsich, gelber Apfel, frisch und elegant Peach, yellow apple, fresh and elegant	<b>11 €</b>	<b>32 €</b>
<b>Weissburgunder Weingut Ellwanger</b> Winterbach - Baden-Württemberg Pfirsich, brioche, Walnuss Peach, brioche, walnut	<b>10 €</b>	<b>29 €</b>
<b>Pinot Grigio</b> Gran Passione - Veneto Pfirsich, gelber Apfel, angenehme Säure Peach, yellow apple, pleasant acidity	<b>11 €</b>	<b>32 €</b>
<b>Cà Maiol Prestige</b> Lugana DOC - Venetia Grüner Apfel, Limette, Thymian Green apple, lime, thyme	<b>12 €</b>	<b>35 €</b>
<b>Lugana Cà Dei Frati</b> I Frati Lugana DOC - Venetia Reife Birne, weiße Blüte, erfrischend Ripe pear, white blossom, refreshing	<b>14 €</b>	<b>40 €</b>

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<b>ROSEWEIN   ROSE WINE</b>	<b>0.25 l</b>	<b>0.75 l</b>
<b>Pinotage Rosé Spier Discover Collection</b> Himbeere, Erdbeere, Cassis, Feine Frucht Raspberry, strawberry, cassis, fine fruit	<b>10 €</b>	<b>29 €</b>
<b>Rosè Cuvèe</b> Klump - Bruchsal Roter Apfel, Mineralische Noten, Himbeere Red apple, mineral notes, raspberry	<b>12 €</b>	<b>35 €</b>
<b>ROTWEIN   RED WINE</b>	<b>0.25 l</b>	<b>0.75 l</b>
<b>Schorndorfer Trollinger</b> Jürgen Ellwanger Intensives Tiefrot, schwarze Früchte, angenehme Tannine Intense deep red, black fruits, pleasant tannins	<b>9 €</b>	<b>26 €</b>
<b>Spätburgunder</b> Martin Waßmer - Baden Reife Frucht, Gewürzaromen, volles Bukett Ripe fruit, spice aromas, full bouquet	<b>10 €</b>	<b>29 €</b>
<b>Merlot CDP Gutswein</b> Weingut Wöhrwag Dunkle Beeren, Pflaume, Bittermandel Dark berries, plum, bitter almond	<b>10 €</b>	<b>29 €</b>
<b>Primitivo Di Manduria Doc</b> "Zolla" Vigneti Del Salento Dunkle und weiche Tannine, dunkle Beeren Dark and soft tannins, dark berries	<b>12 €</b>	<b>35 €</b>
<b>Oxford Landing, Shiraz</b> South Australia Schwarze Kirsche, Gewürznelke, Pflaume black cherry, clove, plum	<b>10 €</b>	<b>29 €</b>

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## KAFFEE UND TEE | COFFEE AND TEA

Espresso	3 €
Espresso Doppio	4.5 €
Cappuccino	4 €
Café Au Lait	4 €
Latte Macchiato	4 €
Café Crème	3.6 €
Caffè Americano	3.6 €
Kännchen Tee	4.9 €
Hot Chocolate	4 €

Milch-Alternativen: Hafer, Soja  
Milk alternatives: oats, soy

Eine zusätzlich gekennzeichnete Karte mit Allergenen und Zusatzstoffen reichen wir Ihnen gerne auf Wunsch.

Please ask for our menu with additionally indicated allergens and additives.